



ARTS & CULTURE

Bits & Bites gives taste of Dallas

By Andrea Olan
Managing Editor

From chardonnays to Texas barbecue bánh mì and upside down cheesecake, over 700 attendees were welcomed to an evening of delicate bits and appetizing bites at the annual Dallas College fundraising event, hosted by the college's Culinary, Pastry and Hospitality program.

Bits & Bites was held April 16 at the Dallas Arboretum and Botanical Garden's A Tasteful Place. Guests enjoyed a scenic view of White Rock Lake with the Dallas skyline in the distance while tasting various dishes offered by Dallas chefs. Singer Sierra Leone delighted attendees with live jazz music.

Dallas College Chancellor Justin Lonon said he hopes attendees got a sense of what Dallas College stands for and their focus on contributing to the community. "We get to showcase our students, our culinary program, our partners and restaurants from Dallas," he said. "We want to ensure [Dallas College] students have the opportunity to go into the workforce and get great jobs."

This year's event was in honor of Jim White, radio show host and co-founder of Savor Dallas Food and Wine Festival, who died June 4, 2022. His contributions to the Dallas culinary scene are widely known, especially by those who tuned in to his radio show for local food recommendations and unique dining experiences. He was known for "The KRLD Restaurant Show," and created the Celebrity Chef Kitchen at the State Fair of Texas.

His wife, Vicki Briley-White,



Clockwise from left: Dallas College student Christopher Ourfalian applies sesame seeds to a single yakisoba noodle salad with Asian dressing and smoked duck breast on top; The flavorful combination of yakisoba noodle salad waits to be savored; Mesquite High School student Alexa Estevez performs a skillet toss while she cooks roasted corn with queso fresco and cilantro; Rosewood waygu beef short rib over corn and pico de gallo served with tortilla chips from Beckley 1115 is plated for guests to eat.



Photos by Trennt Rhea

was the honorary guest of the evening. She welcomed guests and greeted familiar faces. She invited them to participate in a silent auction to endow a scholarship in their name, the Jim White and Vicki Briley-White Scholarship.

Briley-White said the scholarship will assist Dallas College students committed to the culinary and hospitality industry. "I started this scholarship in my husband's honor," she said. "Part of it will be invested so they can give it every year and keep growing."

Steve DeShazo, senior director of Workforce and Career Connected Learning at Dallas College,

said White and Briley-White have contributed to his culinary career. "Every time Vicki and Jim could think of an opportunity to involve students, they called me," he said. "Without their vision, none of these chef festivals would be as prevalent as they are today."

During the event, attendees had the opportunity to donate through QR codes to support the college's Culinary, Pastry and Hospitality program.

Around 30 local chefs, including Dallas College alumni and current students, contributed to the culinary event and served 18,000 plates of food. It was an

opportunity for culinary and hospitality students to get a glimpse of the Dallas service industry and create important connections for their careers.

Christopher Ourfalian, a culinary student, said it was his first time participating in Bits & Bites. "We are moving at a pretty quick speed," he said. "We are having fun. Food is good and networking has been enjoyable." Before the event concluded, students visited other booths for a taste of other dishes.

Preston Nguyen, a Dallas College alumnus, 2022 World Food Champion and "Next Level Chef"

competitor, said his dish was inspired by flavors familiar to his childhood, while adding a Texan fusion to a classical Vietnamese dish – a Texas barbecue bánh mì sandwich. The delicately plated toasted baguette, with smoked pulled pork, pickled root vegetables, Asian aioli and soy sauce pearls on top, was popular with attendees.

"Growing up in Texas, I obviously love barbecue, and my dad is Vietnamese, so I wanted to infuse the two together and try something new," Nguyen said.

Chef Segundo Romero Victorica, a Dallas College culinary

instructor, said his team of students worked on developing their dish for two weeks. "We had been thinking about how we want to present it and also checking the weather. We decided to make something cold," Victorica said.

They presented a fresh gazpacho with olive oil, apple cider vinegar, celery, beer, a touch of serrano peppers and dill with lemongrass shrimp.

Victorica said he loves Bits & Bites because it is not very formal. "We have people from everywhere and any age from kids to old people," he said. "It is a family event in a beautiful atmosphere."

Three classic 24-hour diners to visit in D-FW

By Trennt Rhea
Photo Editor

Plates clattering, bacon sizzling and people conversing are the exact sounds produced from a unique American experience: the

24-hour diner.

From the neon lights and vinyl booths of classic diners to the modern decor of contemporary restaurants, 24-hour diners have evolved since they first started. Despite COVID-19 and many societal

challenges of the past few years, 24-hour diners remain a beloved American establishment.

For decades, 24-hour diners have been a staple in American culture. They offer a place for people who stay up all night, early risers in the

morning to come grab a plate or for students who need to stay late to study. For some customers, the 24-hour diner is more than just a place to grab a late-night meal. It is a social hub, a gathering place for friends and family to catch up over

coffee, pancakes, waffles, bacon and eggs.

There are many 24-hour options to choose from in Dallas. You can always go to Whataburger or any late night fast food restaurant. You can even go and get snacks from

QuickTrip. All of these places are convenient but lack the one thing that makes 24-hour diners great: a social connection. Fortunately, residents in D-FW have three great options that offer the classic 24-hour dining experience.



With red chairs and green plastic booth seats, the seating section of J's Breakfast & Burgers awaits customers.

J'S BREAKFAST & BURGERS

14925 Midway Road #105
Addison, TX 75001

J's Breakfast & Burgers gives you a more straightforward 24-hour dining experience. This independent diner has been serving breakfast and burgers since they first opened in 1982. They now have 25 employees working three different shifts.

With cream colored walls, red chairs and green booth seats, J's makes you feel as if you traveled back to when American diners were making their way toward landmark status. They even allow smoking. This is a no-nonsense diner that gives you a sense of familiarity with affordable prices. Like their name suggests, the menu is breakfast and burgers.

Samantha Lynn Beckner, a midday shift waitress, said she believes J's is a perfect example of what a 24-hour diner should be. "We are the greasy spoon," she said. "We want to give our customers lots of food and lots of happiness. We are here to feed them so they are happy."

Beckner said she loves the uniqueness of J's and how it is different from chains and franchises. "We are a small business, not a franchise," Beckner said. "If you don't act right, we'll yell at you. We have generations of faithful customers, and we allow smoking."



Plates with the hobo combo which include a side of scrambled eggs, bacon strips, sausage links, hash browns and a stack of pancakes.

METRO DINER

2316 W Davis Street
Dallas, TX 75208

Metro Diner began as a chain in Jacksonville, Florida, in 1938 and is now a Dallas staple. The Diner did not receive the same level of success as Waffle House as a chain, but this does not diminish the many qualities it has.

Metro Diner features a more retro look with black and white square patterns on the exterior of the building, red and black booth seats and plastic red and white menus.

The food also sets Metro Diner apart, with classic bacon, eggs, pancakes, hash browns, fried chicken and waffles their extensive menu.

During the midday shift, chef Jimmie Jewel Joneson stays busy with orders from customers. "People eat with their eyes," Joneson said.

"If you slap that food on that plate, they might not eat it," Joneson said. "But if you take the time to cook it like you're supposed to, they'll sit there and eat everything on the plate... I try to put enough on everybodys plate so they'll be full."

Metro Diner gives the distinct ambience of what a 24-hour diner should be and epitomizes a piece of American culture.



Film photos by Trennt Rhea

Waffle House salesperson Matthew Brown (left) grabs a tray while grill master and salesperson Thomas Krueger pours coffee.

WAFFLE HOUSE

14951 Marsh Lane
Farmers Branch, TX 75234

Waffle House, the iconic Southern diner chain, has been a fixture on the culinary landscape for over 65 years. Known for its iconic yellow sign and being open 24/7, the chain has established itself as a cultural representation of the South.

Because of Waffle House's accessibility, people flock to it when everything else is closed. As soon as you walk in, Waffle House feels like home. The aroma, atmosphere and food remind you of a time when you had no troubles. You feel the same thing at 3 a.m. or at 6 p.m.

Going with friends or family exemplifies this feeling. It feels as though you are creating a memory.

Thomas Krueger, a salesperson and master grill operator, has been working at Waffle House for less than a year while still in high school. "One thing I like about this place, whether I work here or not, is the atmosphere," Krueger said. "I like the diner atmosphere where you actually have to sit down and enjoy a meal instead of getting your food in a paper bag and drive off."

He said, "I can get a cup of coffee and I can bring my laptop in and do some work at 9 a.m. in the morning or at 2 a.m. in the morning."